

NAME OF VESSEL: VEENDAM

NUMBER OF PASSENGERS: 1071 NUMBER OF CREW MEMBERS: 512

CRUISE LINE: HOLLAND AMERICA LINE PORT: Port

Everglades LOCATION: Ft. Lauderdale, FL

INSPECTION DATE: 11/17/2001 INSPECTION SCORE: **92**

Total deducted points: 8

Final score: 92

INSPECTION DETAILS WITH VIOLATIONS AND RECOMMENDATIONS

Item No.	Description	Points Deducted
2	Medical logs maintained	0

Site: MEDICAL

Deduction Status: N

Violation: THE STANDARDIZED GASTROINTESTINAL ILLNESS LOG DID NOT LIST ALL PASSENGERS AND CREW MEMBERS WHO WERE DISPENSED ANTIDIARRHEAL MEDICATION FROM THE MEDICAL STAFF.

Recommendation: 4.1.2.1.3 The log shall list: (2) All passengers and crew members who are dispensed antidiarrheal medication from the master of the vessel, the medical staff, or other designated staff.

Action: Individuals dispensed anti-diarrheal medications were listed in the ships medical log and sales/dispensing recorded on the Daily Inventory of Anti-Diarrheal Medications Log. It will also now be noted in the Gastrointestinal Illness Surveillance log.

Site: MEDICAL

Deduction Status: N

Violation: THE MEDICAL LOG WAS NOT MAINTAINED ON THE VESSEL FOR 12 MONTHS.

Recommendation: 4.1.2.3.1 The medical log, gastrointestinal illness log, the daily inventory of antidiarrheal medication sales, and the 72 hour self-administered questionnaires shall be maintained on the vessel for 12 months.

Action: A photocopy of the medical log will be kept onboard in the future.

Item No.	Description	Points Deducted
3	PW bunker / production source; Halogen residual	0

Site: POTABLE WATER

Deduction Status: N

Violation: A REVIEW OF THE CHARTS NOTED NUMEROUS DAYS

DURING WHICH WATER FROM THE EVAPORATORS WAS CHLORINATED TO LESS THAN 2 PPM AND SENT TO THE POTABLE WATER TANKS.

Recommendation: 5.2.1.1.1 Potable water shall be continuously halogenated to at least 2.0 mg/L (ppm) free residual halogen at the time of bunkering or production with an automatic halogenation device.

Action: A minimum of 2 ppm will be maintained.

Item No.	Description	Points Deducted
6	Halogen analyzer chart recorder maintained, operated, records; Sampling, records	0

Site: POTABLE WATER

Deduction Status: N

Violation: THE DAILY CALIBRATION OF THE ANALYZER RECORDER WAS NOT CONSISTENTLY RECORDED.

Recommendation: 5.2.1.2.4 Halogen analyzer-chart recorders used in lieu of manual tests and logs shall be calibrated at the beginning of bunkering or production, and the calibration shall be recorded on the chart or in a log book.

Action: A notation will be made on the charts daily that record that fact that the calibration was check. Additionally, if the analyzer / recorder is adjusted, the adjustment will be noted.

Site: POTABLE WATER

Deduction Status: N

Violation: FOUR SAMPLES WERE NOT COLLECTED FROM THE DISTRIBUTION SYSTEM AND TESTED FOR THE PRESENCE OF E. COLI.

Recommendation: 5.6.1.1.1 A minimum of four potable water samples per month shall be collected and analyzed for the presence of Escherichia coli. Samples shall be collected randomly from locations forward, aft, upper, and lower decks of the vessel. 5.6.1.1.2 Samples shall be analyzed utilizing a method accepted in Standard Methods for the Examination of Water and Wastewater. 5.6.1.2.1 Sample results shall be maintained with the halogen analyzer-chart recorder charts, shall be retained for at least 12 months, and shall be available to the VSP for review during inspections.

Action: Monthly sampling was being done. The inspector was shown a log sheet with the sampling and the results.

Site: POTABLE WATER

Deduction Status: N

Violation: A COPY OF THE MOST RECENT MICROBIOLOGIC REPORT FROM PORT EVERGLADES WAS NOT AVAILABLE.

Recommendation: 5.1.1.2.1 Where available, the vessel shall have a copy of the most recent microbiologic report from each port before bunkering potable water to verify that the water meets potable standards. 5.1.1.2.3 These records shall be maintained on the vessel for 12 months and shall be available to the VSP for review during inspections.

Action: We are awaiting a copy of the report.

Site: POTABLE WATER

Deduction Status: N

Violation: THE HALOGEN ANALYZER CHART RECORDERS USED IN LIEU OF MANUAL TESTS WAS NOT CALIBRATED AT THE BEGINNING OF BUNKERING OR PRODUCTION. TWO DAYS WERE RECORDED ON EACH CHART DURING BUNKERING AND IT WAS NOT CLEAR WHEN BUNKERING BEGAN OR ENDED FOR EACH DAY. IN ADDITION, THE CHARTS NOTED DAYS DURING BUNKERING WHERE THE CHLORINE RESIDUAL WAS MAXED-OUT AT 5.0 PPM WITH NO TEST TO VERIFY THE ACTUAL LEVEL OF CHLORINE.

Recommendation: 5.2.1.2.4 Halogen analyzer-chart recorders used in lieu of manual tests and logs shall be calibrated at the beginning of bunkering or production, and the calibration shall be recorded on the chart or in a log book.

Action: Better record keeping will be done in the future.

Item No.	Description	Points Deducted
8	PW filling hoses, caps, connections, procedures; Sample records, valves; PW system constructed, maintained	1

Site: DECK 7 - MAIN GALLEY - HOT GALLEY

Deduction Status: Y

Violation: GAYLORD HOOD WASHING SYSTEM RPZ VALVE HAD FAILED AND HEAVY STREAM OF WATER WAS FLOWING THROUGH AIR RELIEF HOLE.

Recommendation: 5.7.2.2.1 Backflow prevention devices should be periodically inspected and any failed units shall be replaced.

Action: This will be repaired.

Site: DECK 5 - ROOM SERVICE GALLEY - BEVERAGE

Deduction Status: Y

Violation: TWO BACKFLOW PREVENTERS WERE LEAKING FROM AIR RELIEF HOLES.

Recommendation: 5.7.2.2.1 Backflow prevention devices should be periodically inspected and any failed units shall be replaced.

Action: These will be replaced.

Site: DECK 3 - CREW MESS / PETTY OFFICERS BAR

Deduction Status: Y

Violation: TWO BACKFLOW PREVENTERS ON BEVERAGE DISPENSERS WERE LEAKING.

Recommendation: 5.7.2.2.1 Backflow prevention devices should be periodically inspected and any failed units shall be replaced.

Action: These will be replaced.

Site: POTABLE WATER

Deduction Status: Y

Violation: A HALOGEN DEMAND TEST AND PH TEST WAS NOT CONDUCTED ON THE PORT WATER PRIOR TO THE START OF BUNKERING.

Recommendation: 5.2.1.2.1 A halogen demand test and pH shall be conducted on the shore-side water supply before starting the bunkering process to establish the correct halogen dosage.

Action: This test is now being done.

Site: POTABLE WATER

Deduction Status: Y

Violation: A REVIEW OF THE COMPUTER RECORDS NOTED THAT THE LAST TIME POTABLE WATER TANK 1 PS WAS INSPECTED, CLEANED AND DISINFECTED WAS 7/99. THE RECORD FOR POTABLE WATER TANK 2 PS NOTED CLEANING ON 6/01 BUT NOT DISINFECTION.

Recommendation: 5.3.4.1.2 Potable water tanks shall be inspected, cleaned, and disinfected during dry docks and wet docks, or every 2 years, whichever is less.

Action: Tank was disinfected but it was not noted. Future entries will not disinfecting as well as inspection.

Site: POTABLE WATER

Deduction Status: Y

Violation: THE PRESSURE DIFFERENCES ON BOTH SIDES OF THE VALVES WERE NOT RECORDED DURING THE ANNUAL TESTING OF THE REDUCED PRESSURE PRINCIPLE BACKFLOW PREVENTION DEVICES.

Recommendation: 5.7.2.2.2 Backflow prevention devices requiring testing, for example reduced pressure backflow preventer and double check valves with test cocks, shall be inspected and tested with a test kit at least annually. Test results showing the pressure differences on both sides of the valves shall be maintained for each device.

Action: Pressure differences will be recorded on all future testing.

Site: POTABLE WATER

Deduction Status: Y

Violation: THE SHORE CONNECTIONS FOR THE SPRINKLER SYSTEM WERE NOT FITTED WITH REDUCED PRESSURE PRINCIPLE BACKFLOW PREVENTION DEVICES.

Recommendation: 5.7.1.1.3 The vessel shall provide a comprehensive cross- connection control program that provides safe connections to the potable water system through air gaps or appropriate backflow devices at the following locations, if present: (15) International shore connection.

Action: This connection is fitted with back flow prevention approved by the Vessel Sanitation Program during its plan review and construction inspection.

Site: POTABLE WATER

Deduction Status: Y

Violation: BACKFLOW PREVENTION DEVICES WERE NOT FITTED ON THE POTABLE WATER LINES SUPPLYING THE FLEXIBLE SHOWER HOSES IN CABINS 007 AND 003.

Recommendation: 5.7.1.1.3 The vessel shall provide a comprehensive cross- connection control program that provides safe connections to the potable water system through air gaps or appropriate backflow devices at the following locations, if present: (1) Potable water supply lines to swimming pools, whirlpool spas, hot tubs, bathtubs, showers, and similar facilities.

Action: These will be installed.

Site: SPAS

Deduction Status: Y

Violation: AN AIR GAP OR BACKFLOW PREVENTION DEVICE WAS NOT PROVIDED AT THE POTABLE WATER LINES SUPPLYING THE SPA EXPANSION TANKS.

Recommendation: 5.7.1.1.3 The vessel shall provide a comprehensive cross- connection control program that provides safe connections to the potable water system through air gaps or appropriate backflow devices at the following locations, if present: (1) Potable water supply lines to swimming pools, whirlpool spas, hot tubs, bathtubs, showers, and similar facilities.

Action: This is the original design. Air gap has now been fitted.

Site: POTABLE WATER

Deduction Status: Y

Violation: A COMPREHENSIVE CROSS CONNECTION CONTROL PROGRAM WAS NOT IN PLACE FOR THIS VESSEL.

Recommendation: 5.7.1.1.3 The vessel shall provide a comprehensive cross- connection control program that provides safe connections to the potable water system through air gaps or appropriate backflow devices at the following locations, if present: (1) Potable water supply lines to swimming pools, whirlpool spas, hot tubs, bathtubs, showers, and similar facilities; (2) Photographic laboratory developing machines and utility sinks; (3) Beauty and barber shop spray-rinse hoses; (4) Potable water faucets where hoses are connected or can be connected by threaded or quick-connect outlets such as those serving tanks containing chlorine and other chemicals, and deck taps; (5) Garbage grinders and pulpers; (6) Mechanical warewashing machines; (7) Hospital and laundry equipment; (8) Air conditioning expansion tanks; (9) Boiler feed water tanks; (10) Fire systems; (11) Toilets; (12) Potable water, bilge, and sanitary pumps that require priming; (13) Freshwater or saltwater ballast systems; (14) Bilge or other waste water locations; (15) International shore connection; and (16) Any other connection between potable and non-potable water systems.

Action: Plan now in place. Plan is that the vessel provides safe connections to the potable water system through air gaps or appropriate backflow devices at the following locations, if present: (1) Potable water supply lines to swimming pools, whirlpool spas, hot tubs, bathtubs, showers, and similar facilities; (2) Photographic laboratory developing machines and utility sinks; (3) Beauty and barber shop spray-rinse hoses; (4) Potable water faucets where hoses are connected or can be

connected by threaded or quick-connect outlets such as those serving tanks containing chlorine and other chemicals, and deck taps; (5) Garbage grinders and pulpers; (6) Mechanical warewashing machines; (7) Hospital and laundry equipment; (8) Air conditioning expansion tanks; (9) Boiler feed water tanks; (10) Fire systems; (11) Toilets; (12) Potable water, bilge, and sanitary pumps that require priming; (13) Freshwater or saltwater ballast systems; (14) Bilge or other waste water locations; (15) International shore connection; and (16) Any other connection between potable and non-potable water systems. Additionally, backflow prevention devices should be periodically inspected and any failed units shall be replaced.

Site: HAMBURGER GRILL-PANTRY

Deduction Status: Y

Violation: A PLUMBING FITTING WAS SCREWED INTO THE VENT OF THE BACKFLOW PREVENTION DEVICE FOR THE POTABLE WATER LINE TO THE GAYLORD SYSTEM.

Recommendation: 5.7.2.2.1 Backflow prevention devices should be periodically inspected and any failed units shall be replaced.

Action: This will be corrected.

Item No.	Description	Points Deducted
9	Swimming pools / spas halogen residuals	0

Site: SPAS AND POOLS

Deduction Status: N

Violation: A REVIEW OF THE RECORDS NOTED NUMEROUS DAYS WHEN THE HALOGEN RESIDUAL MAINTAINED IN THE POOLS WAS ABOVE 3.0 PPM AND DAYS WHEN THE RESIDUAL WAS RECORDED AS 0.0 PPM. A REVIEW OF THE LOGS NOTED NUMEROUS DAYS WHEN THE BROMINE RESIDUAL FOR THE SPAS WAS LESS THAN 4.0 PPM AND 3.0 PPM. THE LOGS DID NOT NOTE THAT THE SPAS OR POOLS WERE CLOSED GIVEN THESE READINGS.

Recommendation: 6.2.2.1.1 A free residual halogen of >1.0 and <3.0 mg/L (ppm) shall be maintained in recirculated swimming pools. 6.3.2.1.1 Whirlpool spas shall maintain a free residual chlorine of >3.0 mg/L (ppm) and <10 mg/L (ppm), or a free residual bromine of >4.0 mg/L (ppm) and <10 mg/L (ppm).

Action: Better attention will be paid to the operation of the pools and spas.

Item No.	Description	Points Deducted
10	Swimming pools / spas maintained, safety equipment	0

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Site: SPAS

Deduction Status: N

Violation: THE GRANULAR FILTERS WERE NOT OPENED EACH MONTH AND CHECKED FOR CRACKS, MOUNDS OR HOLES IN THE FILTER MEDIA. A MONTHLY CORE SAMPLE WAS NOT COLLECTED OF THE FILTER MEDIA AND INSPECTED FOR AN EXCESSIVE ORGANIC MATERIAL ACCUMULATION USING A RECOMMENDED SEDIMENTATION METHOD.

Recommendation: 6.3.1.1.5 The granular filters shall be opened at least monthly and examined for cracks, mounds, or holes in the filter media. A core sample of the filter media shall be inspected for excessive organic material accumulation using a recommended sedimentation method.

Action: A program is now in place to check the filters.

Site: WADING POOL

Deduction Status: N

Violation: ANTI-VORTEX DRAIN COVERS WERE NOT PROVIDED AT THE WADING POOL.

Recommendation: 6.4.1.2.2 Anti-vortex drain covers shall be provided on swimming pools and whirlpool spas.

Site: FORWARD SPA

Deduction Status: N

Violation: A NOTCH WAS CUT OUT OF ONE OF THE ANTI-VORTEX DRAIN COVERS.

Recommendation: 6.4.1.2.2 Anti-vortex drain covers shall be provided on swimming pools and whirlpool spas.

Action: Drain cover will be replaced.

Site: POOLS AND SPAS

Deduction Status: N

Violation: THE ANALYZER CHART RECORDERS USED IN LIEU OF MANUAL TESTS WERE NOT CALIBRATED DAILY.

Recommendation: 6.2.2.2.3 / 6.3.2.2.3 Halogen analyzer-chart recorders used in lieu of manual tests, and logs shall be calibrated daily, and the calibration shall be recorded on the chart or in a log book.

Action: Calibration checks will be done daily and noted on the charts.

Item No.	Description	Points Deducted
16	Potentially hazardous food temperatures storage, preparation display, service, transportation	0

Site: DECK 7 - MAIN GALLEY - COLD GALLEY

Deduction Status: N

Violation: PLATES OF SLICED AND BOWLS OF CUBED MELONS WERE FOUND AT 47° - 48°F. IN WALK-IN COOLER. LARGE PLASTIC BINS OF CUBED MELONS RANGED FROM 43° - 48°F.

Recommendation: 7.3.5.3.1.1 Potentially hazardous food shall be maintained: (2) At 5°C (41°F) or less.

Action: Mellon is not a potentially hazardous food until it is cut. It is at that time that temperature controls need to be in place. The melon was cut the morning of the inspection and placed in the cooler to cool down. It reached the required 70 F with in two hours and would have reached the required 41 F with in six hours. In the future smaller bins will be used.

Item No.	Description	Points Deducted
19	Food protected storage, preparation, display, service, transportation; Original containers, labeling; Food handling minimized; In-use food dispensing, preparation utensils stored	0

Site: DECK 7 - MAIN GALLEY - DRY STORE ROOM

Deduction Status: N

Violation: PLASTIC BIN OF FOOD FOUND ON DECK UNDER STORAGE SHELF.

Recommendation: 7.3.3.5.1 Food shall be protected from contamination by storing the food: (1) In a clean, dry location; (2) Where it is not exposed to splash, dust, or other contamination; and (3) At least 15 centimeters (6 inches) above the deck.

Action: Crewmembers were re instructed regarding the prohibition of storing items directly on the decks.

Item No.	Description	Points Deducted
20	PHF temperature maintenance facilities; Food-contact surfaces designed, constructed, installed, maintained; TMD=s provided, located, calibrated	0

Site: LIDO SERVICE-PORT

Deduction Status: N

Violation: THE HEAT LAMP WAS MOUNTED TO A CUTTING BOARD THAT HAD OPEN SEAMS.

Recommendation: 7.4.5.1.1.1 Food-contact equipment shall be maintained in good repair and proper adjustment including: (1) Equipment shall be maintained

in a state of repair and condition that meets the materials, design, construction, and operation specifications of these guidelines.

Action: This item has been corrected.

Item No.	Description	Points Deducted
21	Nonfood-contact surfaces designed, constructed, maintained, installed, located	0

Site: DECK 7 - MAIN GALLEY - COLD GALLEY / GEN

Deduction Status: N

Violation: REACH-IN COOLER THERMOMETERS USED FOR AMBIENT TEMPERATURE MONITORING WERE NOT EASILY VIEWABLE AND AFFIXED. SEVERAL OF THE MOVABLE THERMOMETERS WERE DAMAGED OR INDICATOR FLUID SEPARATED.

Recommendation: 7.4.2.4.9.1 Temperature measuring devices shall conform to the following guidelines: (1) In a mechanically refrigerated or hot-food storage unit, the sensor of a temperature measuring device shall be located to measure the air temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot-food storage unit. 7.4.2.4.9.2 Temperature measuring devices shall conform to the following guidelines: (2) Cold or hot holding equipment used for potentially hazardous food shall be designed to include and shall be equipped with at least one integral or affixed temperature measuring device that is located to allow easy viewing of the device's temperature display. 7.4.5.2.1.3 Ambient air temperature measuring devices shall be maintained in good repair and be accurate within the intended range of use.

Action: All thermometers are now in easy to view locations near the warmest part of the coolers. All damaged thermometers have been replaced.

Site: DECK 7 - MAIN GALLEY - BREAKFAST PANTRY

Deduction Status: N

Violation: GASKETS FOR WARMING CABINETS WERE SEVERLY FRAYED AND DIFFICULT TO CLEAN. ELECTRICAL CONNECTION TO HEATER REPAIRED WITH MASKING TAPE.

Recommendation: 6.3.2.2.3 Nonfood-contact equipment shall be maintained in good repair and proper adjustment including: (2) Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.

Action: Gaskets will be replaced.

Site: PROVISIONS - POTATO ROOM

Deduction Status: N

Violation: POTATO PEELER HAD BEEN RECENTLY REPAIRED IN A WAY THE SANDER DISK WAS PERMANENTLY ATTACHED TO UNIT PREVENTING CLEANING THE CHAMBER BELOW THE DISK.

Recommendation: 7.4.2.2.6 Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance. 7.4.5.1.2 Nonfood-contact equipment shall be maintained in good repair and proper adjustment including: (1) Equipment shall be maintained in a state of repair and condition that meets the materials, design, construction, and operation specifications of these guidelines.

Action: This item will be addressed.

Site: LIDO SERVICE-PORT

Deduction Status: N

Violation: THE GRILL DRIP PAN HOUSING WAS DIFFICULT TO CLEAN DUE TO GAPS AND BENT METAL.

Recommendation: 7.4.5.1.2 Nonfood-contact equipment shall be maintained in good repair and proper adjustment including: (1) Equipment shall be maintained in a state of repair and condition that meets the materials, design, construction, and operation specifications of these guidelines.

Action: Unit will be repaired.

Site: LIDO STARBOARD-BEVERAGE STATION

Deduction Status: N

Violation: RAW WOOD WAS NOTED UNDER THE BEVERAGE STATION.

Recommendation: 7.4.1.1.9 Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.

Action: This area has been painted.

Item No.	Description	Points Deducted
22	Dishwashing / equipment washing facilities designed, constructed, maintained, installed, located, operated, TMDs, test kits	0

Site: DECK 7 - MAIN GALLEY - DISHWASHING

Deduction Status: N

Violation: SMALL BOWLS PLACED ON CONVEYOR WERE NOT TALL ENOUGH TO ACTIVATE THE FINAL RINSE CYCLE TRIGGER.

Recommendation: 7.5.5.3.3 Soiled items to be cleaned in a warewashing machine shall be loaded into racks, trays, or baskets or onto conveyors in a position that: (1) Exposes the items to the unobstructed spray from all cycles.

Action: Small bowls are normally placed in racks before going into the dishwasher. These racks are capable of activating the final rinse trigger arm. There was confusion while the inspectors were running the temperature checks of the dish machine and the staff did not follow normal procedures.

Item No.	Description	Points Deducted
23	Dishes / utensils equipment pre-flushed, scraped, soaked; Wash and rinse temperature	0

Site: DECK 7 - MAIN GALLEY - POTWASH

Deduction Status: N

Violation: POTS AND PANS WERE STACKED UP THROUGHOUT SOILED UTENSIL STORAGE AREA ALLOWING FOR EXTENDED DRYING OF FOOD SOIL AND MINIMAL SOAK TIME BEFORE FLUSHING AND THEN SCRUBBING. THIS MAY BE CONTRIBUTING TO EXTENSIVE CLEANING PROBLEMS NOTED ABOVE. POTWASHING MACHINE HAS BEEN BROKEN FOR A PERIOD OF TIME AND THREE COMPARTMENT SINK MANUAL CLEANING METHOD IS ONLY METHOD CURRENTLY USED FOR CLEANING SOILED KITCHENWARE.

Recommendation: 7.5.5.3.2 If necessary for effective cleaning, utensils, and equipment shall be preflushed, presoaked, or scrubbed with abrasives.

Action: Crewmembers assigned to this area were going through immigration processing during the inspection. The backup of dirty pots and pans does not normally occur.

Site: DECK 5 - ROOM SERVICE GALLEY - DISHWASH.

Deduction Status: N

Violation: WAREWASH MACHINE TEMPERATURE WAS 140°F AFTER MANY SUCCESSIVE CYCLES INSTEAD OF DATAPLATE SPECIFIED 160°F.

Recommendation: 7.5.4.2.2 The temperature of the wash solution in spray type warewashers that use hot water to sanitize may not be less than: (1) For a stationary-rack, single-temperature machine, 74°C (165°F); (2) For a stationary-rack, dual-temperature machine, 66°C (150°F); (3) For a single-tank, conveyor, dual-temperature machine, 71°C (160°F); or (4) For a multitank, conveyor, multitemperature machine, 66°C

(150°F). 7.5.4.1.3 A warewashing machine and its auxiliary components: (1) Shall be operated in accordance with the machine's data plate and other manufacturer's instructions.

Action: Unit has been repaired.

Item No.	Description	Points Deducted
24	Sanitizing rinse temperature, concentration, time	0

Site: DECK 3 - CREW DISHWASHING

Deduction Status: N

Violation: CONVEYOR DISHWASHING MACHINE FINAL SANITIZING RINSE TEMPERATURE EXCEEDED SCALE OF GAUGE (220°F) AND STEAM EMITTED FROM MANIFOLD NOZZLES EVEN AFTER 4 RACKS HAD PASSED THROUGH THE MACHINE.

Recommendation: 7.5.6.1.2 In a mechanical operation, the temperature of the fresh hot water sanitizing rinse as it enters the manifold may not be more than 90°C (194°F).

Action: Temperature has been reduced.

Item No.	Description	Points Deducted
26	Food-contact surfaces equipment / utensils clean; Safe	3

Site: DECK 7 - MAIN GALLEY - COLD GALLEY

Deduction Status: Y

Violation: LETTUCE WAS FOUND ON A HAND SLICING MACHINE THAT WAS IN CLEAN STORAGE AREA.

Recommendation: 7.5.5.1.1 Food-contact surfaces of equipment and utensils shall be clean to sight and touch.

Action: The crewmember responsible for cleaning this unit was told that he must disassemble the unit completely for cleaning. His supervisor was instructed to do a more thorough job checking on the work of his subordinates.

Site: DECK 7 - MAIN GALLEY - POTWASH

Deduction Status: Y

Violation: NUMEROUS SOILED POTS, PANS, PLASTIC STORAGE BINS AND BEVERAGE DISPENSERS WERE FOUND IN THE CLEAN STORAGE AREA.

Recommendation: 7.5.5.1.1 Food-contact surfaces of equipment and utensils shall be clean to sight and touch.

Action: The foreman of the pot wash area was told to do a more thorough job inspecting the work of his subordinates. The crewmembers in the is

area were re instructed on proper cleaning and inspection methods.

Site: DECK 7 - MAIN GALLEY - HOT GALLEY

Deduction Status: Y

Violation: CLEANED TILTING SKILLET HAD FOOD SOIL IN BOTTOM.

Recommendation: 7.5.5.1.2 The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations.

Action: The crewmember responsible for cleaning this unit was re educated on proper cleaning methods. The supervisor of this area was told to do a better job inspecting the cleaning of this area.

Site: BARS

Deduction Status: Y

Violation: CROWS NEST BAR - BLENDER UNIT IN CLEAN STORAGE AREA HAD NOT BEEN DISASSEMBLED FOR CLEANING AND OLD STRAWBERRY BEVERAGE RESIDUE WAS NOTED IN THE GASKET AREA.

Recommendation: 7.5.5.1.1 Food-contact surfaces of equipment and utensils shall be clean to sight and touch.

Action: The bartender was told that he must disassemble the blender to clean it thoroughly. Supervisors to check more frequently.

Site: BARS

Deduction Status: Y

Violation: POOL BAR - BLENDER UNIT IN CLEAN STORAGE AREA HAD NOT BEEN DISASSEMBLED FOR CLEANING AND OLD STRAWBERRY BEVERAGE RESIDUE WAS NOTED IN THE GASKET AREA. PLASTIC BEVERAGE CONTAINER IN THE CLEAN STORAGE AREA HAD FOOD REISUDUE IN IT.

Recommendation: 7.5.5.1.1 Food-contact surfaces of equipment and utensils shall be clean to sight and touch.

Action: The bartender was told that he must disassemble the blender to clean it thoroughly. Supervisors to check more frequently.

Site: LIDO DINING AREA-LOCKER L10

Deduction Status: Y

Violation: SOILED FOOD EQUIPMENT THAT IS SAID TO BE NO LONGER IN USE WAS STORED IN THIS AREA.

Recommendation: 7.5.5.1.1 Food-contact surfaces of equipment and utensils shall be clean to sight and touch.

Action: This locker has been cleaned out.

Site: LIDO GALLEY

Deduction Status: Y

Violation: PREVIOUSLY CLEANED BAKING PANS WERE SOILED AND STORED AS CLEAN ON THE CEREAL STORAGE SHELVES.

Recommendation: 7.5.5.1.1 Food-contact surfaces of equipment and utensils shall be clean to sight and touch.

Action: The baker was told to more closely supervise the crewmember assigned to wash the baking pans.

Item No.	Description	Points Deducted
27	Equipment / utensils non-food-contact surfaces clean	0

Site: DECK 7 - MAIN GALLEY - BEVERAGE STATION

Deduction Status: N

Violation: SPLASH AREA OVER JUICE DISPENSING NOZZLES WAS SOILED WITH BEVERAGE RESIDUE.

Recommendation: 7.5.5.1.3 Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Action: This has been cleaned. Foreman responsible for this area will pay closer attention to this unit.

Site: HAMBURGER GRILL-BUFFET

Deduction Status: N

Violation: STANDING WATER WAS NOTED IN THE TECHNICAL SPACE OF THE BUFFET. EXCESSIVE DUST WAS NOTED ON THE UTILITY LINES IN THIS AREA.

Recommendation: 7.5.5.1.3 Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Action: Area has been cleaned.

Site: LIDO SERVICE-PORT

Deduction Status: N

Violation: THE GRILL DRIP PAN HOUSING WAS SOILED WITH FOOD AND GREASE RESIDUE.

Recommendation: 7.5.5.1.3 Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Action: Pan housing has been cleaned.

Item No.	Description	Points Deducted
28	Equipment / utensil / linen / single / service storage, handling, dispensed; Clean frequency	0

Site: LIDO POT WASH

Deduction Status: N

Violation: A CAN OPENER WAS MOUNTED ON THE SOILED LANDING TABLE.

Recommendation: 7.5.7.3.1 Cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored: (1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination.

Action: Can opener has been relocated.

Item No.	Description	Points Deducted
28	Equipment / utensil / linen / single / service storage, handling, dispensed; Clean frequency	2

Site: DECK 7 - MAIN GALLEY - DRY STORE ROOM

Deduction Status: Y

Violation: PORTABLE KETTLE MIXER FOUND ON DECK UNDER SHELF.

Recommendation: 7.5.7.3.1 Cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored: (1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination; and (3) At least 15 centimeters (6 inches) above the deck.

Action: Staff who use the mixer were told that they must store the mixer in it's proper assigned location after using.

Site: BARS

Deduction Status: Y

Violation: KNIFE USED FOR BAR FRUIT WAS STORED IN A CARDBOARD SHEATH WRAPPED WITH TAPE IN A DRAWER WITH NONFOOD ITEMS IN CASINO BAR.

Recommendation: 7.5.7.3.1 Cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored: (1) In a clean,

dry location; (2) Where they are not exposed to splash, dust, or other contamination.

Action: Cardboard sheathe has been thrown away. Bartender re instructed on the definition of food contact surfaces.

Site: LIDO DISHWASH CORRIDOR

Deduction Status: Y

Violation: CLEAN UTENSILS WERE STORED IN THIS AREA WITH THE MOUTH/FOOD CONTACT SURFACES EXPOSED TO CONTAMINATION.

Recommendation: 7.5.7.3.1 Cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored: (1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination.

Action: While the utensils were technically “cleaned”, they were not finished the cleaning cycle. Silverware is first put through the dish machine on a flat rack. It is then sorted and placed with the food contact surface “up” in the silverware cylinders (this is the step in the process that the inspector observed the silverware in). Then they are run through the dish machine for the second time. After they are run through, an empty, clean cylinder is placed on top of the one containing the clean silverware and it is inverted. The food contact surface is now “down” or not exposed. This is the state that they are in when they are stored or dispensed.

Site: LIDO ICE CREAM STATION

Deduction Status: Y

Violation: CLEAN AND SANITIZED EQUIPMENT WAS NOT STORED COVERED.

Recommendation: 7.5.7.3.1 Cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored: (1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination.

Action: Equipment will be covered or shielded to prevent contamination in the future.

Item No.	Description	Points Deducted
33	Decks / bulkheads / deckheads construction, repair, clean	1

Site: DECK 7 - MAIN GALLEY - DISHWASHING

Deduction Status: Y

Violation: GRAPES, CHIPS AND OTHER FOOD DEBRIS FROM OTHER MEAL PERIODS WERE ON FLOOR IN PREWASH STATION.

Recommendation: 7.7.4.2.1 Decks, bulkheads, deckheads, and attached equipment in food preparation, warewashing, pantries, and storage areas, shall be cleaned as often as necessary.

Action: Area was cleaned immediately.

Site: DECK 7 - MAIN GALLEY - HOT GALLEY

Deduction Status: Y

Violation: OLD FOOD SOIL WAS NOTED UNDER EQUIPMENT IN THE CENTER OF THIS GALLEY. FIRE SUPPRESSANT PIPING AND NOZZLES HAD GREASE RESIDUE ON THEM.

Recommendation: 7.7.4.2.1 Decks, bulkheads, deckheads, and attached equipment in food preparation, warewashing, pantries, and storage areas, shall be cleaned as often as necessary.

Action: The chef is monitoring the cleaning program more closely.

Site: LIDO DINING AREA-LOCKER L10

Deduction Status: Y

Violation: THE DECK WAS SOILED WITH FOOD AND BEVERAGE RESIDUE.

Recommendation: 7.7.4.2.1 Decks, bulkheads, deckheads, and attached equipment in food preparation, warewashing, pantries, and storage areas, shall be cleaned as often as necessary.

Action: Area has been cleaned.

Site: LIDO GALLEY

Deduction Status: Y

Violation: THE DECK UNDER THE CLEANING LOCKER NEXT TO THE ICE CREAM STATION WAS SOILED.

Recommendation: 7.7.4.2.1 Decks, bulkheads, deckheads, and attached equipment in food preparation, warewashing, pantries, and storage areas, shall be cleaned as often as necessary.

Action: Area cleaned immediately.

Site: LIDO SERVICE-STARBOARD

Deduction Status: Y

Violation: A GAP WAS NOTED AROUND THE STAINLESS STEEL DOOR FRAME.

Recommendation: 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning. 7.7.4.2.3 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas, shall be maintained in good repair.

Action: This gap will be closed with sealant or a profile strip as necessary.

Site: LIDO GENERAL

Deduction Status: Y

Violation: RECESSED AND SOILED GROUT WAS NOTED IN A NUMBER OF AREAS IN THE LIDO GALLEY, LIDO BUFFET AREA, LIDO POT WASH, AND LIDO DISHWASH AREAS.

Recommendation: 7.7.4.2.3 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas, shall be maintained in good repair.

Action: There is an ongoing program to renew grouting. Areas noted during the inspection will be addressed.

Item No.	Description	Points Deducted
34	Plumbing fixtures / supply / drain lines / drains installed, repair	1

Site: DECK 7 - MAIN GALLEY - BEVERAGE STATION

Deduction Status: Y

Violation: WATER LINE TO JUICE MACHINES HAD A STEADY LEAK AT A LOOSE JOINT.

Recommendation: 7.7.3.3.1 A plumbing system in a food area shall be maintained in good repair.

Action: Leak has been repaired.

Site: LIDO POT WASH

Deduction Status: Y

Violation: THE DRAIN UNDER THE POT WASH SINK WAS CLOGGED. WATER WAS SPILLING OVER ONTO THE DECK.

Recommendation: 7.7.3.3.1 A plumbing system in a food area shall be maintained in good repair.

Action: Drain has been unclogged.

Site: LIDO-ICE CREAM STATION

Deduction Status: Y

Violation: A LEAK WAS NOTED AT THE DIPPER WELL VALVE.

Recommendation: 7.7.3.3.1 A plumbing system in a food area shall be maintained in good repair.

Action: Leak has been repaired.

Site: LIDO GALLEY

Deduction Status: Y

Violation: THE HANDWASH SINK WAS CLOGGED AND SOILED BY THE FRONT END OF THE PORT LINE IN THE GALLEY.

Recommendation: 7.7.3.3.1 A plumbing system in a food area shall be maintained in good repair.

Action: Sink has been unclogged and cleaned.

Site: LIDO SERVICE-STARBOARD

Deduction Status: Y

Violation: A CLOGGED DRAIN WAS NOTED IN THE TECHNICAL SPACE NEAR REFRIGERATOR 11.14N.

Recommendation: 7.7.3.3.1 A plumbing system in a food area shall be maintained in good repair.

Action: Drain has been unclogged.

Item No.	Description	Points Deducted
41	Child Activity Centers facilities, diaper changing, operation	0

Site: CHILD ACTIVITY CENTER

Deduction Status: N

Violation: WRITTEN GUIDANCE ON SYMPTOMS OF COMMON CHILDHOOD INFECTIOUS ILLNESSES WAS NOT MAINTAINED IN THE CENTER. A WRITTEN POLICY ON PROCEDURE TO BE FOLLOWED WHEN A CHILD DEVELOPS SYMPTOMS OF AN INFECTIOUS ILLNESS WHILE AT THE CENTER WAS NOT AVAILABLE.

Recommendation: 10.4.1.1.1 Written guidance on symptoms of common childhood infectious illnesses shall be maintained in the child-activity center.
10.4.1.1.2 The child-activity center shall have a written policy on procedures to be followed when a child develops symptoms of an

infectious illness while at the center. [These guidelines are triggered because ship accepts children under the age of six in their program. Ages six and over are not included in these guidelines.]

Action: Holland America Line does not have child activity centers as defined by the Vessel Sanitation Program. Although children five and older are able to participate in activities, they are not under the care of ship's staff.

Site: VENTILATION

Deduction Status: N

Violation: THE DECK 9 AIR HANDLING UNIT INSPECTION NOTED STANDING WATER IN THE CONDENSATE COLLECTION PAN. THIS WATER WAS ABOVE THE DRAIN HOLE.

Recommendation: 9.2.1.1.2 Air condition condensation collection pans shall be self-draining.

Action: Drain line has been unclogged.

Item No.	Description	Points Deducted
9999	Miscellaneous	0

Site: CORRECTIVE ACTION STATEMENT

Deduction Status: N

Violation:

Recommendation: In developing the Corrective Action Statement for this inspection, critical-item deficiencies (designated with Yes in Critical Column (worth 3 - 5 points), whether debited or not, should include standard operating procedures and monitoring procedures implemented to prevent the recurrence of the critical deficiency. Prepare Corrective Action Statement as a word processing or spreadsheet file which will be sent to USPHS / VSP as an email message attachment. Please email Corrective Action Statement to: vsp@cdc.gov Use email message subject line: VEENDAM - CAS - 11-17-2001.